


Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	70055
Product name	organic lentils red
Legal name	lentils red, halves
Country of processing	
Country of origin (for this article all possible origins are shown)	Turkey other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	Dried red lentils (hulled lentils) halves from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008
Botanical name	Lens culinaris
Variety	
Production	
Customs tariff number	07134000
List of ingredients	lentils rot*, sunflower oil* 0,01% *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	Wash 150 g lentils and simmer in 300 ml vegetable broth or salted water for about 10 minutes. Red lentils are peeled, floury and have a mild taste. They are ideal for soups, stews, casseroles, mashed potatoes, salads, oriental dishes and spreads.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	



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Further product characteristics

Vegan	Yes
Raw food*	not specified
Naturally without gluten	Yes
Gluten free (< 20 ppm)	No
Superfood	No

**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. st it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g

Energy (kJ / kcal)	1455 / 348
Fat (g)	1.5
of which saturates (g)	0.2
Carbohydrate (g)	51.6
of which sugars (g)	2.0
Fibre (g)	12.1
Protein (g)	25.9
Salt (g)	0.025

Nutritional values may vary in natural products

Source: supplier: L--71117

Sensorial parameters

Appearance/Colour	orange round small flat half lentils
Flavour/Taste	characteristically, no off flavour and off odour
Consistency	firm, free flowing

Chemical and physical parameters

This is an automatically generated specification, not all parameters are applicable to every product.

Moisture	< 16,5 %
Size	
Broken	
Purity	
Vegetable foreign material	
Mineral foreign material (stones, sand)	< 1 /25g

Microbiological parameters

	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	1.000.000	5.000.000
Enterobacteriaceae	100.000	
Mould	10.000	100.000



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E. Coli	100	1000
Salmonella		n.n. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
Storage and shelf life		
Best before date	24 months from production date	
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65 % atmospheric humidity	
Other storage advices		
Packaging		
Net weight per unit in kg	25.00 kg	
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag	
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.		
GMO Status		
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.		
Ionizing radiation		
The product is not treated with ionizing radiation.		
Pesticides		
The product is in accordance to the Comm. RG (EC) No. 834/2007 and corresponds to orientation values for pesticides .		
Mycotoxines/Heavy metals		
The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently valid amendments.		
Foreign impurities		
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.		
Pests		
The product is free of living pests in all states of development.		

List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	+	
Wheat	-	+	
Rye	-	+	
Barley	-	+	
Oat	-	+	
Spelt	-	+	
KAMUT® Khorasan wheat	-	+	
Hybrides	-	+	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	-	-	
Milk and dairy products	-	-	
Nuts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	-	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.